

COMING EVENTS

SEPTEMBER 4—Minerva Chapter, O.E.S. tea and sale.

SEPTEMBER 18—Order Royal Purple Bazaar.

OCTOBER 2—Salvation Army Home League bazaar.

Stanley Pearson S. C. Candidate Pincher-Crows N.

Stanley Pearson, Pincher Creek plumber, successfully contested the nomination of the Social Credit party for the Pincher Creek-Crows Nest constituency at a nominating convention held at Lundbreck on Saturday. He succeeds E. O. Duke who has now retired from provincial politics to reside at Virdonia.

Other candidates for the nomination were Mrs. Beatrice Anikill, of Pincher Creek and formerly of Coleman, and W. Kovach, of Hillcrest.

Elks To Hold Dance In Aid Of Rodeo Queen Candidate

J. M. Rushton, chairman of the Elks' Queen candidate contest, announces that arrangements have been completed for the dance Friday evening at Crook West Lake pavilion in aid of Miss Doreen Jenkins, Elks' candidate.

Claes Bus will leave the Grand Union at 8:30 p.m. tomorrow (Friday) evening in time for the dance which starts at 9 p.m. Transportation is free. Admission to the dance is three dollars, which includes 50¢ worth of Elks Rodeo Queen tickets. Ed's orchestra has been engaged and Alex Morency is loaning his dance pavilion facilities to the Elks for the big affair. Everyone is invited.

Legion Members To Cut Scrub Trees Sunday

To Be Used In Street Decorations; Work On Street to Be Started Tuesday Evening.

Sunday morning at 10 o'clock President Fred Hirst wants to see a fairly large number of Legion members in work togs standing at the Legion Club ready to go into the woods to cut scrub trees to be used to properly decorate main street to help publicize the Rodeo.

A truck will be on hand to transport the workers to the scene of operations. It is planned to start street decorating on Tuesday evening. Flags have been ordered and it is hoped they will have arrived by Tuesday.

Ukrainian Dishes To Be Featured At Rodeo

Will Be Prepared at Grand Union Booth Between Hours of 5 to 7 p.m.

John Holyc, chairman of the Lions catering committee on Rodeo Day, has arranged with the Ukrainians to take part in a novel feature of catering during the evening following the Rodeo events.

At the booth located in the Grand Union parking lot the Ukrainians will take over from 5 to 7 p.m. During those two hours they will serve real honest to goodness Ukrainian dishes to the public. The meal will be steaming hot and delicious.

Main street is expected to be filled to overflowing during those two hours and a good business is anticipated. In addition it is believed the public will help alleviate the congestion which is expected to develop at the restaurants as out-of-town visitors seek meals.

Miss Joan Lloyd is spending a vacation with friends at Leithbridge.

Building Permits

Notice is hereby given that all persons within the Town of Coleman, altering, repairing or constructing buildings must first secure a building permit. Failure to do so will result in prosecution.

G. LEES, Secretary.

Most Effective Advertising Medium reaching the People of Town and District. The Journal goes into the Homes.

VOLUME 28, No. 3

THE JOURNAL, COLEMAN, ALBERTA

THURSDAY, JULY 22, 1948

\$2.50 Per Year: Single Copy 5c

Hollywood Road Show To Appear At Arena Friday And Saturday, July 30-31 In Conjunction With Rodeo

Big Carnival to be Held Immediately Following Vaudeville Show; Show to Last Approximately an Hour And A Half.

...V...

BOWLING GREENS
OPEN FOR SUNDAY
RECREATION

So popular has become the sport of bowling in Coleman that the Legion has thrown open its bowling greens seven days of the week.

A league has been organized and games will be played on week nights. On Sundays games between men and their ladies can be enjoyed.

...V...

Polish Society Donates Watch In Queen Contest

Watch Will be Given As A
Booster Prize on Polish
Rodeo Queen Candidate
Tickets.

The Polish Society, watching closely the projects sponsored by the local Board of Trade and Elks Rodeo Queen candidate committees to boost ticket sales for their respective candidates, have come to the fore with a prize of a \$50 watch to help boost ticket sales for their candidate Miss Anna Kuchynka. According to John Holyc, who is quite active in directing the sales of tickets for the Society, the name of the buyer of a book of Polish candidate tickets is recorded on the cover of the book. The ticket buyer will either on Rodeo Day or a time suitable for the occasion a draw will be made of the ticket covers bearing the names and the first name out of the hat receives a beautiful \$50 watch.

Tuesday evening a committee of the Rodeo will meet in East Coleman with a stack of books selling them from door to door and meeting with very good response.

The Polish Society does not plan a dance as sponsored by the Board of Trade and the Elks.

...V...

Hospital Notes

Mr. Matthew Wilson, who had been a patient for several days, was allowed home on Monday.

Mr. Guido Lant is a hospital patient, having been operated upon last week. He is improving nicely.

Gordon Muspratt, Mannix employee at Blairmore, is a hospital patient.

Peter Zook is a patient, having suffered a back injury while at work.

Philip Welten, Blairmore youth, is a patient having suffered a fractured leg by being kicked by a horse.

Wayne Johnson was admitted to hospital on Sunday.

Alex. Jamarchuk was admitted to hospital on Sunday.

Mrs. J. Denholm is still a patient in hospital.

Mrs. Ray Kemble and son, of Calgary, have been visiting Mr. and Mrs. Harry Drew, Mr. and Mrs. Jim Drew and Mr. and Mrs. Maurice Drew during the past week.

Miss Joan Lloyd is spending a vacation with friends at Leithbridge.



Prairie Concerts have guaranteed that the show will bring to Coleman on Friday and Saturday July 30 and 31, a Hollywood road show having a variety of acts that will make up an hour and a half of first class entertainment, the like of which has never before been seen in the Crows Nest Pass.

The artists include dancers, musicians, acrobats, clowns, comedians, jugglers, etc. and since they are professional entertainers who have travelled throughout the United States and Canada it was found necessary to have the big show in the skating arena in order that a proper stage could be set up with flood lights and that sufficient accommodation would be available for the large crowd which will have to attend to make the show a financial success.

The show will start at 7:30 each evening and will be followed immediately by a carnival also sponsored by the Rodeo Committee and which will be supervised by Coleman Elks.

The carnival was sponsored for the purpose of keeping the public entertained throughout the evening. Arrangements have already been made to bring in carnival merchandise of good quality.

Good news for the dance lover will be the announcement that dance music will be supplied by the professional orchestra which will play in the big vaudeville show and the latest dance hits will be dishied up the whole evening long. The dance will be a jitney affair.

Seek Conciliation Board To Decide On Salary Dispute Between Bellevue Teachers And School Board

Coleman Board Of Trustees Makes Application For Conciliation And Seeks To Have Bellevue And Coleman Disputes Settled On A Uniform Schedule

The Bellevue branch of the Alberta Teachers' Alliance through their provincial secretary, Mr. Ansley, has made application to the Board of Trustees to study and reach a decision of the salary dispute at present prevailing between the Bellevue trustees and the teachers.

This move comes as a distinct surprise to the Board of Trustees in the Pass as they are closely following the salary schedule disputes as they exist in the Pass today.

Salary negotiations were first started in Coleman in March and only a few weeks ago Mr. Ansley came to Coleman and was in conference with the Coleman Trustees for some hours during which time he halved the Coleman Teachers' demands for \$600 across the board to \$300 without success. Coleman trustees refusing to

hike their original offer of a straight \$150 across the board.

Prior to Mr. Ansley's visit here the three Pass Boards met in Coleman and organized a Pass Teachers' Association with Mr. St. John as president. It was believed then that Coleman's would be decided first and would form a basis for similar discussions at Bellevue.

Bellevue school is paying higher wages in the top grades than either Blairmore or Coleman but are paying considerably less in the primary grades than the neighboring towns of Blairmore and Coleman.

Coleman has now taken the "bull by the horns" and this week made application to Edmonton to put machinery in motion to set up a conciliation Board to settle the salary dispute as they pertain for the two towns and that a uniform salary schedule be set up.

LOCAL NEWS

Mrs. H. Wilton Clark, of Penitton, visited relatives here on Sunday.

Mr. and Mrs. Frank Abousay motored to Calgary this week on a business-pleasure trip.

Mrs. Edward Churla and son have been in Calgary for the past two weeks.

Mrs. and Mrs. Louis Straga, of Penitton, B.C., recently visited Mr. and Mrs. J. Pedosuk. Mrs. Pedosuk and daughter accompanied them back to Penitton via the St. Lawrence and will vacation there for a few weeks.

OCTOBER 16 — Pythian Sisters tea and sale.

OCTOBER 30 — Catholic Ladies' Bazaar.

NOVEMBER 13 — St. Alans Women's Guild Picnic.

NOVEMBER 21 — Women's Association St. Paul's United church bazaar.

New Forestry Road Under Construction

Will Undoubtedly be One of
Most Scenic in Province;
Crews And Heavy Machinery
At Work

The road of heavy machinery at work immediately west of town is creating a great deal of interest particularly when it becomes known that a forestry road is under construction and that it might prove a tourist attraction through this area in addition to permitting greater access to the forest in case of fire.

During the early spring a crew of surveyors came through with their instruments and surveyed a route here through. It was understood that they were working on behalf of the Eastern Forest Ranger.

A few weeks ago the roar of heavy road machinery could be heard plainly throughout town and investigation revealed bulldozers at work immediately to the north of the Forest Ranger's station cutting away the side of the hill as it started its descent down to the valley.

The road starts between the International Boarding House and the Ranger station. Today the road has been constructed for approximately three quarters of a mile and is north of the El Phillips residence north east of the station.

At work are crews of engineers, axe and construction.

The road is being built with a very easy grade and as one stands at the present scene of operations and looks west he is struck with the scenic grandeur of the most forest covered hills and rocky mountains that rise away from it in majestic splendor.

No official statement has ever been released as to the actual route the road will follow. Some have it coming out at Rannanakala or of Calgary, but that is only guessing.

Some of the local high school students have gained employment on the road and are earning an extra dollar until school reconvenes in September.

Cubs Edged Michel-Natal 7-6 In Ball Game Sunday

Both Clubs Now Tied for
League Lead; Wednesday's
Game At Michel Will Decide
League Winner.

In the most hectic match witnessed on the local diamond this season, Coleman Cubs nosed out the Michel-Natal Buffaloes 7-6 on Sunday evening. By the win Cubs earned a tie with Michel for first place in the C.N.P. Baseball League standing. Both teams have won eight games and lost three so that the final match at Michel Wednesday (yesterday) would decide the league champions.

Both clubs collected ten hits but "Stumpo" Kimoto struck out thirteen Buffaloes while Scott and Katrichak were the only ones to allow runs to score. Kimoto and Katrichak each collected two hits to lead the bats.

With the final result in doubt until Kimbits grounded out in the ninth inning the fans never had a dull moment. The Michel-Natal manager Tommy Krall continually interrupted the match to comment on the decisions of the umpires to make the match considerably.

Charlie Freeman, C.N.P. Baseball League president, who was a spectator has ordered neutral umpires for the Wednesday game at Michel to try and curb such tactics of interference with the umpires. It is a wise decision that has long been overdue if a good caliber of baseball is to be maintained.

HOUSE FOR SALE

4-roomed house with pantry. Located 2 doors east of Miners' Hospital.

Submit offers to Town Office on or before JULY 30, 1948.

G. LEES, Secretary.

World News In Pictures



FAWN IS NEWCOMER TO ZOO—“Baby bambi”, aged seven days, is satisfied he is among friends in Nurse Diane Grimmer and four-year-old Debbie Jewell at the Bristol, Eng., zoo.



TWIN GIRL CHOOSES SWIM-HEALTH QUEEN—New titleholder and runner-up in the U.S. swim-for-health-girls are Corky Crowley of Dallas, Tex., (right); Wendy Wells of New York, second; and Lou Campbell of Sunbury, Pa., third.



FARMERETTES AID IN STRAWBERRY HARVEST—Hard at work are these four farmerettes from Ontario and Quebec. From left they are: Betty Jolly, North Bay, Ont.; Madeline Dow, Iroquois Falls, Ont.; Jeannine Gosselin and Yvette Perusse, both from Laval, Que. The berries will be cheaper as harvest nears its peak. “Everyone is pitching in” to make the harvest a good one, including Japanese Canadians and a few Indians.



“RIGHT SMART FISHIN’ WEATHER” claims 10-year-old Montreal kids fish with hook and line along the banks of the St. Lawrence, and drag in heavy beauties.



WILL FARM IN CANADA—A farm at Essex, Ont., the aim of Dr. Daniel Orlitzky and his displaced sisters. Eva, one of 36 displaced persons who arrived from camps in Germany. Eva, a Hungarian college graduate, fled her home in Austria to escape the Russians. Daniel was 18 years old when he was in a concentration camp in Czechoslovakia.



PITCH IN TO REBUILD BARN AFTER FIRE STRIKES—Community barn-raising is almost a thing of the past in rural Ontario, but Morley Battler, whose barn was destroyed by fire, found the spirit still alive in the Sutherland area. More than 200 friends and neighbors “dropped in” to help Morley build a new barn. Fifty-eight men got to work in the kitchen and here they wait to serve hungry helpers.

Preserving Fruits And Vegetables For Wintertime Use

Every homemaker realizes the convenience of well-stocked shelves of home-canned foods. It aids in giving a variety to every day meals, and “saves the day” when the unexpected guests arrive. Preserving can be simple if a routine is followed and seeing that all equipment is in good condition. Whether you are using the cold pack, the hot pack, open kettle method, or pressure cooker, rules should be followed closely. If you have a pressure cooker make sure that you have a manufacturer’s book of instructions.

PROCESSES

Cold Pack Method

By this method the food is packed into sterilized jars while raw and cold, covered with hot liquid and partially sealed—then sterilized.

Hot Pack Method

By this method the food is subjected to a short pre-cooking and packed hot—thus requiring shorter time for heat penetration and in some cases allowing more vegetable to be packed in the jar. With vegetables such as corn or greens the centre of the filled jar reaches sterilization temperature from thirty to fifty minutes sooner than when packed cold.

Open Kettle Method

While this method of cooking fruit in an open kettle is a common one it is not recommended for canning fruits and should never be used for vegetables. Jams and marmalades are done in the open kettle.

In canning fruits by the open kettle method wash them carefully and cook in sugar syrup until tender. Pack while hot into clean hot sterilized jars, partially seal and process for five minutes. Then seal.

Uniformity of size and maturity makes a more attractive product. It is well to spend the extra time.

All fruit and vegetables should be thoroughly washed until all soil is removed. Lift them from the water instead of draining them off. A small brush is useful for cleaning vegetables.

Such fruits as peaches, pears and apples should be dropped in a brine of 1 teaspoon of salt to 1 quart cold water as soon as peeled to prevent discoloration.

Pre-Cooking Or Blanching

This process consists of heating in steam or boiling water before packing. The purpose is:

1. To remove particles of sand or dirt.

2. To loosen skins.
3. To shrink greens, thus allowing closer pack.
4. To preserve color.
5. To allow products to be packed hot.

A wire basket, large strainer or a square cloth of cheese cloth may be used. Peaches, tomatoes, beets, carrots should be dipped in cold water after blanching, but never let them stand in it more than a few seconds.

This may be done while the fruits or vegetables are being prepared. Wash in scalding water, rinse, half each jar with the water and stand on end to drain the water. Then add cold water, bring to boiling point, boil fifteen minutes. Keep them boiling hot until ready to fill. Never touch the inside of a sterilized jar with an unsterile object.

When packing work as quickly as possible. Corn, beans and spinach should be packed fairly loosely to allow perfect penetration of heat to the centre of the jar and thus insure even sterilization. Pack the jar full, then dip the blade of a knife in boiling water and run it down the sides around the inside of the jar to remove air bubbles. Adjust rubber, wire clamp jars adjust the top clamp but do not spring down the lower one. With screw top jars screw tight—then unscrew half turn. On vacuum jars adjust metal clamps.

CANNING

Canning Peaches

Cut in half and remove the stones. Cut in slices, if desired. Pack in hot sterilized jars and if possible put the cored part of the peach to the outside of the jar. This makes an attractive pack.

Peaches peel easily, when fully ripe. If there is any difficulty in

peeling the peach, dip them into boiling water or steam them.

Canning Fruit Salad

Prepare peaches and pears in the usual way for canning. Cut small pieces, suitable for serving in salads. To give your fruit salad a distinctive flavour, add some cantaloupe.

Soak large cantaloupes because of their excellent quality and cut into small cubes. Mix these three fruits in equal parts. Follow the directions for canning peaches.

Canned Cucumbers

(Open Kettle Method)

Cucumbers may be canned by the usual Cold-Pack method but the Open Kettle method is advised.

This method gives a product similar to the canned preserves made in the same manner.

Crabapple preserves may be canned in the same manner as cucumbers. Let stand until set. If jelly fails to set at the end of several hours, set in a sunny window or place in the warming oven.

Oven-baked Canned Strawberries

Boil the fruit juice for 10 to 12 minutes. Measure and add one cup heated sugar to one cup of juice. Boil together until two drops form side by side on the edge of the spoon.

Put sugar to heat in a pan in the oven, using approximately $\frac{1}{4}$ cup sugar to each cup of fruit. Stir frequently.

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OUR COMPLETE SHORT STORY—

Orchids From Kip

By R. K. KENT

MELAINE fingered the purse. Twenty dollars wasn't much money, but it would help tide them over. And hadn't it been delivered right into her hands when she needed it so badly? There it was in the window box, hidden beneath the ivy, when she went to water the pink geranium that she gave such loving care. Kip had bought her the geranium the day they were married, a few weeks ago. He'd brought her to this little apartment, so happy that he'd been able to find a place for them. And she liked it until she looked out the window.

"But it's so close to the street," she'd said.

Kip laughed and said, "You aren't living in the country any more, Melaine. This is the city." Then he put on his hat and left her for a while. When he returned he had the pink geranium. "It isn't much, honey," he smiled. "But just as soon as we get a little ahead, I'll buy you an orchid maybe in a few weeks."

But there'd be no orchid now. Not for a long time. There would be doctor and hospital bills. Kip's appendix was the fault. He wouldn't be able to work for some time after he came home. There'd be no salary for a while. And this twenty-dollar bill, and the small change would go along.

Melaine dumped the contents of the purse into her lap now. A fountain pen, an expensive handkerchief subtly perfumed, a plastic compact, some trinkets and a small box that rattled. She peered into the box and snapped it shut again. Only a brief string of beads. The purse itself was an expensive leather. Yes, she could mail it back to the woman. Here was a card of Mrs. Blanche Marie, and the address. Melaine could mail the pure and general contents and keep the money. That'd be fair enough. The woman would want her to have a reward. She put the things back into the purse and snapped it shut. Where was some wrapping paper? Hadn't someone found Kip's billfold, just before he left? And kept it? And how annoyed she'd been! "That's just like stealing," she had said.

She took the card out and examined it again. Maybe if she took the purse ... she glanced at the clock. There wasn't time to take a bus way over there. She had to dress and eat her lunch and be at the hospital at two. She'd promised Kip.

Finally she went into the hall and found Mrs. Marble listed in the phone book.

"My purse?" Mrs. Marble sounded almost hysterical. "You found it? How wonderful! I'll come right over for it."

Melaine went back and changed her clothes while she waited. If that twenty dollars was so important to Mrs. Marble, there wouldn't be much of a reward. Maybe the small change. About seventy cents. Oh well, even that would be a good sum for Kip. But the twenty dollars would've provided something more substantial, if only she could get a job but who would look after Kip when he came home?

It was when she was combing her hair that the frightening thought struck Melaine. Mrs. Marble's purse must have been stolen. Some one stole it and took most of the money, then tossed the purse into the window box. Or even if she lost it, the person who found it took most of the money.

No wonder Mrs. Marble was so excited about finding it. No wonder ... then Melaine stopped, paralyzed. Mrs. Marble would think she took the money! There was no way she could prove that she didn't. Circumstances certainly were against her. She remembered reading books about the police questioning people. They'd ask her and ask her until she would become confused and finally say she took the money. And then when who'd take care of Kip? If only she hadn't ever found the horrid purse!

A knock at the door brought her back to action. It was Mrs. Marble, a tall, cold-looking woman. "My purse," she gasped.

Melaine took it from the table and handed it to the woman without a word. She couldn't have talked, her throat had turned to stone. But her

big eyes were intent on the woman as she sat down and turned the contents from the purse. There was the little coin purse. One twenty-dollar bill ... how much more did the woman expect? Melaine was holding her breath. But the woman ignored the coin purse.

Melaine pointed. "There's twenty dollars ..."

The woman nodded and started pouring the broken string of beads into the palm of her hand.

"There was only twenty dollars," Melaine found words for.

"I'm sorry, Mrs. Marble," was all Melaine said.

"I was nearly crazy when I lost my purse this morning. I was down this way visiting the charity hospital. My purse must have slid from under my arm and I didn't notice until I arrived at the hospital ... I was walking for exercise," she smiled.

Melaine tried to smile, but she kept thinking about the money. The woman was holding her off ... playing with her. Why couldn't she hurry and get it over with?

"I thought everything was lost. In fact, I didn't know there were such honest people as you, my dear. Flipping the purse and calling me ..." "I didn't find it," Melaine said. "Honest I didn't. Some one else did, and put it in my window box."

"Then there are two honest people," Mrs. Marble said.

"But the money ..."

Mrs. Marble held up the box of beads. "I intended to go to the jeweler from the hospital and have these beads strung. They are a gift from my husband. He's never forgotten me if I lost them."

"I'm glad ..." Melaine said.

"They're genuine pearls, too," Mrs. Marble said. "I can't imagine why they weren't taken."

Melaine smiled. "Maybe because nobody knew they were genuine. I didn't. In fact, I was more tempted to take the money."

Mrs. Marble studied her a moment. "You need the money, my dear?"

Melaine felt the chin quiver. This was the first friendly person she'd seen since Kip left. She told the doctor and nurses. It was lonely in a strange city.

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THREE CHOICES. Buy Maxwell House Coffee in Super-Vacuum Tin or Glassine-lined Bag... or get Instant Maxwell House—made instantly in the cup. All the same gloriously delicious blend.

EVERYBODY'S BUSINESS by *Don Graham*

Many men use too much nervous energy in their jobs. As a result, their work suffers both in quality and quantity. And they feel completely exhausted at the end of the day.

The most important remedy for this trouble is to avoid undue rush and strain. Smooth efficiency should be the objective in all jobs.

If you work with your hands, don't be a banger, slammer and yanker. Use only the energy each operation requires. If your job is non-manual, try to remain relaxed as you work.

Emotional stresses, too, create nervous tension. Try to sidestep arguments, needless worry and resentment.

Remember—"an ounce of brain is worth a pound of strain." So relax! Concentrate on improving your skill and working methods. You'll do more and better work!

No one can relax completely if he is worried about his family's financial future. That is why millions of Canadians own life insurance. It is the most dependable way to provide for the family's needs under any and all circumstances.

People shop where they are invited—that's why it pays to advertise.

Dr. A.L. Goodman DENTIST

Grand Union Hotel
PHONE 315 Coleman

Excel Builders' Supply Co.

"Everything for a Building"

BUILDING
CONTRACTORS
Phone 263 Coleman

DIRECTORY

BUY from those firms whose cards appear in this head line. They are loyal supporters of Coleman institutions and merit your business.

Grand Union Hotel
Modern Fully Licensed
Coffee Shop in Connection
L. S. RICHARDS, Manager

EAT AT
COLEMAN CAFE
BEST MEALS IN TOWN
Open—6 a.m. to Midnight

SUMMIT LODGE
No. 30 A.F. & A.M.
Regular meetings held first Friday of each month at 8 p.m.

Visiting Brethren cordially invited.
W. P. LONSBURY, W.M.
Maurice W. Cooke, Secretary

Flash! By virtue of an 11-8 score at Michel last night, the Coleman Cubs are 1948 C.N.P. Baseball League Champions.

Cubs Trim Blairmore C. C.'s 6-1 In Crow League Game

Playing at Coleman on Wednesday July 14, Coleman Cubs defeated Blairmore C.C.'s 6-1 in a six inning C.N.P. Baseball League game.

Charlie Kitaguchi, on the mound for the Cubs, was in fine form and limited the opposition to three scattered hits. His team mates gave him sterling support, featured by two double plays and a triple to Field to Jimmy Kliguchi.

Jimmy Kliguchi, Coleman's first baseman, had a perfect day at bat, hitting three for three. His fifth inning home run was the highlight of a brilliant batting display by the Cubs who collected eight hits in their five innings.

For the losers Tony Vejprava made two spectacular running catches in the second inning. This veteran of the Crow League also smashed a single to spark his club. By virtue of the win Cubs continued as League leaders.

...V...

Hillcrest Miners Trimmed Cubs On Sunday

Johnny Elick Pitched Miners To First League Win; Game Featured by Home Runs.

In an afternoon match played at Coleman on Sunday Hillcrest Miners scored their first league victory of the season as they walked the league leading Coleman Cubs by a one-sided 11-4 score.

For the winners Guthrie paced the batters as he hit two home runs and a triple. Urbash, Hillcrest left fielder, also smashed a home run in the second inning as Hillcrest assumed a convincing margin by scoring five runs.

For the losers "Lefty" Kimoto, playing centre field, displayed brilliant fly chasing ability as he played errorless ball.

Johnny Elick, versatile Hillcrest catcher and first baseman, pitched his club to their triumph and his team mates gave him able support to coast to an easy victory over the Cubs who were outclassed throughout.

...V...

Grand Union Donates \$500 To Civic Centre

Coleman Civic Centre Fund was given a handsome donation of \$500 by the Grand Union Hotel this week. The gift was made known by L. S. Richards, manager of the Grand Union Hotel. The donation was unsolicited by the Civic Centre committee and is very much appreciated.

...V...

Prairie Concerts To Be Evening Rodeo Feature

Have A Number Of Novelty Acts In Addition To Musical And Acrobatic Acts, Clowns And Girls

L. S. Richards, chairman of Coleman Rodeo, announces that he has engaged Prairie Concerts to provide two nights entertainment in the Coleman arena on Friday and Saturday, July 30-31.

There will be a number of beautiful girls in vaudeville acts, jugglers, clowns, comedians, vocal and instrumental numbers, etc.

The show will start both evenings at 7 p.m. sharp and will be followed by a jitney dance. The imported artists have a show lasting one hour and forty minutes and since all are experienced professionals a treat is in store for Stamped visitors and the citizens of the Pass.

No Evening service.
The Sacrament of Baptism will be observed at the morning service. Parents having children to present for Baptism are asked to get in touch with the Pastor.

ST. ALBAN'S CHURCH Coleman, Alberta.

St. James Day.
(First Sunday after Trinity)
9 a.m. Holy Communion.
7 p.m. Evening Service and Supper.

Rev. A. S. Dowdney, M.A., B.D.

...V...

OMITTED

The name of Mrs. G. Knowles was omitted from the hostesses thanked in the Card of Thanks published last week by May Zahara. The Journal regrets the omission.

...V...

MET FORMER COLEMANITES

Mr. and Mrs. Wm. Burrows returned on Saturday from a two weeks vacation at Vancouver and report having spoken to Mr. and Mrs. Charles Makin.

The former Colemanites had just come home a month ago and lost a finger. Also Jean Class who looked the picture of health and the former Mrs. Ruth Jackson, who with her husband plans on visiting Coleman and Alberta points next month.

...V...

Baptismal Service

On Sunday, July 11, at Holy Ghost church the infant son of Mr. and Mrs. John Kinneir was baptized by Rev. Father Leo Sullivan and given the names John William. Mr. and Mrs. J. A. D'Appolonia were the Godparents.

...V...

Births

Born: To Mr. and Mrs. A. L. Curtis, at Newsome's Nursing Home on Monday, July 12, a daughter.

Born: To Mr. and Mrs. Walter Porton at Mrs. Brown's Nursing Home on Wednesday, July 14, a daughter.

...V...

LOCAL NEWS

Mr. Frank Duncanson, Jr., of the local bank staff, is spending his vacation at Waterton.

Mr. and Mrs. Robert Parry have returned home following a vacation spent at Vancouver.

Mr. and Mrs. Ralph Watson of Cranberry are the guests of Mr. and Mrs. Tom Price of Bellevue.

Mr. and Mrs. Walter Rogers, of South Slocan, B.C., are the guests of Mr. and Mrs. C. D. Rogers.

Mr. Jack Graham, of Montreal is spending a vacation with his parents, Mr. and Mrs. A. E. Graham.

Mr. and Mrs. Joe Krywolt and Mr. and Mrs. Ed. Krywolt and son visited at Lethbridge during the weekend.

Mr. and Mrs. T. Halestad and Audrey are on vacation part of which it is planned to spend at Trochu.

Mrs. S. Ryan and Patsy Kilgannon are vacationing at Calgary where they are the guests of relatives.

Mr. and Mrs. Gordon Clayton and son Bob, of Vulcan, are the guests of Mr. and Mrs. Harry Holmes.

Mr. and Mrs. Wm. Burrows returned to the week-end having vacationed at Vancouver for two weeks.

Mr. and Mrs. J. A. Van Maaren of Sentinel, have returned from a vacation spent at Calgary and Edmonton.

Mr. and Mrs. John Owen are visiting at South Slocan where they are the guests of Mr. and Mrs. Herb Sherratt.

Mrs. Agnes McLeod and grand-daughter Sandra, of Calgary are the guests of Mr. and Mrs. William Hoggan.

Mr. and Mrs. Everett Price and son left on Tuesday afternoon to visit Mr. and Mrs. H. Wilton Clark, of Fernie.

Mr. and Mrs. A. Hammer and Mr. and Mrs. Wm. Hammer motored over the Logan Pass at the week-end.

Miss Irene Zinook is relieving at the East Coleman Grocery during the absence of Miss Helen Hazuka who is on vacation.

Mr. and Mrs. Dan Daly have purchased the Marcel Faville residence in Graftontown and plan moving into their new home next month.

Mrs. A. Peivilaqua and daughters, of Vancouver, were expected home today to visit the former's parents, Mr. and Mrs. Paul Churla for two weeks.

Mr. and Mrs. Gordon Purnell, of Grande Prairie, visited his father in Bellevue, brothers in Blairmore and sister Mrs. Ed. Somshor, of Coleman while on vacation in the Pass last week.

Mr. and Walter Fredrickson son and daughter, of Creston, spent a few hours in Coleman on Saturday the guests of Mr. and Mrs. George Evans. They were enroute to Claresholm where they were going to spend a vacation with Mrs. Fredrickson's mother.

Miss D. J. Wilton Clark, of Michel-Natal, is visiting her grandmother, Mrs. H. Clark, and friends here.

Mr. and Mrs. Wm. White, Mr. and Mrs. Jack Nash and Mrs. E. Lonsbury attended the Oddfellows and Rebekahs picnic at Waterton on Sunday.

WANTED TO BUY OR RENT in Coleman a house possessing 3 rooms or more. Apply to J. Patera, C.P.R. section house.

SPECIAL OFFER

One only Supreme chrome finish tank type vacuum cleaner with full set of attachments. Regular \$12.50 SATURDAY ONLY \$9.00. Trade-in accepted. Terms available on easy payments. Hutton Appliance, Coleman, at rear of Matt's Shoe Store.

Phone 198 PARK'S GROCERY Prompt Service

DOLLAR Stretcher



PEACHES, Brentwood, 20 oz. tin - - 29c

CHIPITS, Baking Chocolate, per packet - - 35c

Blue ribbon tea or NABOB TEA per 1 pound packet - - 95c

SHINOLA WAX, regular tins, each - - 37c

CORN FLAKES, Kellogg's, 2 packets - - 31c

RAISINS, Seedless, 2 pounds for - - 45c

FIG BARS, Paulin's, fresh, 2 pounds - - 75c

LOTUS DATES, 2 pound packet, each - - 67c

GRAHAM WAFERS, any kind, packet - - 30c

PORK and BEANS, Heinz, 2 tins - - 45c

BON AMI POWDER, 2 tins - - 35c

TOMATO SOUP, Campbell's, 3 tins - - 35c

Mr. and Mrs. Tom Rose, of Vancouver, are spending a vacation at the beach.

Mr. and Mrs. Tom Rose, of Vancouver, are the guests of their daughter, Mrs. Joe Cartwright, and Mr. Cartwright, of Blairmore.

IMPORTANT NOTICE

To Elks' Rodeo Ticket Sellers

It is imperative that sellers of ELKS' Rodeo Queen Candidate Tickets turn in the stubs of all tickets sold to either J.M. Rushton or Miss Doreen Jenkins immediately.

PLEASE NOTE you are not being asked to stop selling tickets, just turn in the stubs of all tickets sold.

J.M. RUSHTON,
Campaign Chairman.

DON'T MISTREAT YOUR TIRES!

Regular Examination at our Tire Shop will result in thousands of additional miles of life from each tire.

SLIM'S TIRE SHOP

Telephone 299 Main Street, Coleman

This Weekend We Will Feature . . .

Cream Puffs

MODEL BAKERY

Coleman, Alberta

When Better Rodeos are Staged - COLEMAN WILL STAGE THEM

This Year's Date:

Sat. July 31

THE MOTORDROME

Agents for General Motors, Pontiac and Buick Cars
Phone 77, Coleman Jim Wilkie, Proprietor



Plan To Attend....

Invite Your Friends To Attend....

Coleman Rodeo, July 31

Coleman Rodeo is only three short weeks away.

YOUR CO-OPERATION is sought by the Rodeo executive in order that success of the Rodeo may be assured. They ask that you plan to attend the Rodeo along with your family.

BETTER STILL . . . invite your friends to visit you on Rodeo Day and enjoy the fun along with a few thousand other visitors.

**Support Coleman Rodeo
With Your Attendance**

International Coal & Coke Co., Ltd.

McGillivray Creek Coal & Coke Co., Ltd.

PEACHES, Pride of Okanagan, 2 tins	.59
PEARS, Royal City, tin	.39
PLUMS, Royal City, tin	.19
APRICOTS, Aylmer, 2 tins	.65
STRAWBERRY JAM, Empress Pure, 1 tin limit, 4 lb.	.99c
VINEGAR, Heinz Pure White, Gallon jar	\$1.10
TOMATO KETCHUP, Heinz Brand, Bottle	29c
Baking Needs	Miscellaneous Needs
DATES, Sair, unpitted, pound	24c
CURRENTS, Fresh Stock, pound	25c
Swansdown Cake Flour, pkt.	39c
BAKING CUPS, pkg.	15c
ICING SUGAR, pound pkg.	15c
WALNUTS, Light Amber, $\frac{1}{2}$ lb.	49c
RAISINS, California seedless, 2 lbs.	49c
GLACE CHERRIES, $\frac{1}{2}$ lb. pkg.	43c
MIXED FRUIT, $\frac{1}{2}$ lb. pkg.	25c
MIXED PEEL, $\frac{1}{2}$ lb. pkg.	22c
Wax Paper, 100 foot roll	25c
SPORK, Ideal for all Occasions, tin	35c

Fresh Fruits and Vegetables

RASPBERRIES, Case Lot	\$5.95
BING CHERRIES, Basket	\$1.59 Case
ORANGES, 252s, 3 dozen	\$1.09
BANANAS, GOLDEN RIPE, pound	20c
TOMATOES, B.C. Field, Weekend market price	
GREEN PEAS, pound	.19
CUCUMBERS, Pound	.25
CARROTS, 3 pounds	.20
CELERY, pound	.19

Free Delivery **HOLYK'S** Phone 57**What To Do For SUNSTROKE**

The signs and symptoms are — the face is very flushed; the pulse is quick and pounding; the breathing is difficult; the patient develops sickness, faintness, giddiness, thirst; the skin becomes dry and burning. A very high temperature, stertorous breathing and insensibility (either stupor or coma) may ensue.

TREATMENT:—

1. If breathing is absent perform artificial respiration.
2. If breathing is present, lay patient on his back with head turned to one side.
3. Raise the head and shoulders.
4. Remove the patient to a cool, shady spot, and strip him to the waist.
5. Sponge the body with cold water continuously, and apply ice bags to the head and spine until the symptoms subside.
6. Fan him vigorously.
7. When consciousness returns give Epsom or Glauber Salts, a tablespoonful to a tumbler of water.
8. Give drinks of cold water freely.
9. Give no food or fluids whatever by the mouth while the patient is insensible.

Suggested by

THE BREWING INDUSTRY OF ALBERTA

Albertan Killed At Corbin Mine

First fatal accident since re-umption two years ago of the open pit coal mining at the Big Shoveling atop Corbin mountain took the life of Harry James Young, age 21, of Castrola Alta, truck driver for the operating Mohawk Collieries Ltd. His truck overturned resulting in his death. No further details were available and an inquest has been called at Natal.

The Big Shoveling is an outcrop of coal above timber line. Except for the big hauls made at the outcrop, operations of mining are carried out entirely by truck with two hauls. First is the three mile trip down the narrow winding road spiraling on the mountain side to the tipple, and second is the 12-mile haul from the tipple to McIlroy where the coal is loaded for shipment.

Operations at the Big Shoveling resumed a couple of weeks ago after the winter shutdown. Mohawk Collieries of Hillcrest is operator of the mine which is owned by the Consolidated Mining and Smelting Company of Canada Ltd. The accident occurred in late evening.

On Sunday approximately 200 Elks, their wives and families moved to the Bouthillier ranch near Cross Roads River to hold their annual picnic.

Races, Horse shoe pitching, softball and many other sports were enjoyed. Bingo was also enjoyed and the Elks took advantage of this game to boost the sale of their Rodeo Queen contest ticket. In order to play a game of bingo an Elks ticket on the Queen Rodeo contest had first to be purchased.

Rain threatened once or twice but failed to call a halt to the festivities.

ANNOUNCEMENT

Mr. and Mrs. James A. Lowe wish to announce the engagement of their second daughter, Anne, to Mr. Peter Semenuk, son of Mr. and Mrs. Semenuk, of Shaughnessy. The wedding will take place on July 24.

In Memoriam

HOUGHTON.—In loving memory of Mary Jane Houghton who passed away July 21, 1945. Her memory is as dear to day as in the hour she passed away. Always remembered by her son Sidney and Daisy and Family.

SKINNY MEN, WOMEN! Gain 5 to 15 lbs. New pep, too. Try famous Ostrex Tonic Tablets for double results; new healthy flesh; new vigor. New "get acquainted" size ONLY 50c. All druggists.

YOUR MONEY'S WORTH? You get it in Maxwell House Coffee. This rich, mellow, delicious coffee gives you so much more for so little more than you pay for lower-priced coffees.



There'll Be Plenty of Excitement At The
COLEMAN RODEO
Saturday, July 31
COME ON! HAVE FUN!

COLEMAN MOTORSMercury Cars and Trucks
Wilson and Lilya, Proprietors
Phone 21**East Coleman Property FOR SALE****2 Residences**
Both Having THREE rooms**4 Lots**2 lots measure 200 feet by 170 feet
2 lots measure 150 feet by 170 feet

Apply to George Elaschuk, East Coleman

Red & White Store(The Store With a Conscience)
Ross & Owen, Props.
Phone 78, Coleman**LARD** any brand 2 lbs. 49c
SHORTENING 1 lb. 34c**CHOICE MEATS**
"FOR SAUCES AND GRAVIES USE CARNATION MILK"**ROASTS****Pork, Veal, Beef, Lamb**
All from GOVERNMENT INSPECTED Meat**FRESH FISH EVERY THURSDAY**

Halibut, Salmon, Cod, Sole, Fillet

Fresh Frozen DELNOR Fruits & Vegetables"SERVICE WITH A SMILE"
Free Delivery
Phone 78


Priced
\$9.75 to \$12.95

Richie Shoes

Large Stock in Latest Styles Just Arrived

Stanfield Underwear • Large Stock on Hand in 2 piece and Combinations.**Charles Nicholas**

"The Family Clothier" - Main Street, Coleman

Canada's Coal Reserves

WHILE CANADA IS FORTUNATE in having rich reserves of coal, much of it located in the West, this, like some of our other natural resources, has not yet been fully developed. There is always considerable public interest, however, in the possibilities of making more extensive use of Canadian coal. At present, Canada's yearly coal consumption amounts to some 47,000,000 tons. Of this 17,000,000 tons are produced here, while the remaining 30,000,000 are imported from the United States. There is little doubt that the full requirement could be produced here, although there are many factors which enter into the consideration of this possibility. At present, Canada's great industrial areas are mainly centred in Ontario and Quebec, which are situated nearer to the coal fields of the Eastern United States than to those in Alberta.

West Could Be Developed The long distance which coal would have to be brought to these industries, from the West, is no doubt one disadvantage which would have to be given consideration in any plan for making greater use of Canadian coal. It has, however, often been suggested that the West might be more highly developed industrially, eliminating the need for transporting so much coal across the country. It has also been suggested that, if some means could be found of cutting down the cost of transportation, expansion of Canadian coal production might be used as a foundation for a great steel industry, utilizing the rich ore deposits in Labrador, and North Western Ontario. It is estimated that Canada's coal reserves probably amount to 100,000,000 tons and Alberta is now thought to have 15 per cent. of the world's known coal deposits.

Great Promise For The Future Interest in this subject was heightened recently when Sir Albert Brathwaite, a prominent British industrialist visited Canada. Three hundred engineers, employed by the interests he represents, surveyed the Alberta coal fields, and Sir Albert expressed great enthusiasm for the possibilities reported a result of this survey. Because of the present economic situation, British capital cannot be taken out of the country to be used here, otherwise the visiting industrialist would have been willing to undertake strip mining, a technique which has been found to be very successful in Great Britain and the United States, in the Alberta coal fields. To develop Canadian coal mining to its full capacity would involve many considerations. Large capital expenditure would be necessary, as well as subsidies and guarantees of markets, which would necessitate government participation in the project. At present there appears to be little prospect of any great expansion in coal production here, but there undoubtedly are great possibilities for the future of this industry, in Alberta as well as in the coal fields of Saskatchewan and in the Maritime Provinces.

For Eczema—Skin Troubles

INCREASE SEEN IN EUROPEAN GRAIN WASHINGTON.—Present indications are that European grain production will be up this year. The very large application will give you red-tinted stems of Eczema is quickly stopped when dry up and set off in very little time. Dr. Charles H. Felt, Barber's Aids, Salt Gomm, skin tonics, poultices, poultices, poultices. Antiseptic Oil that does not stain or leave a greasy residue complete saturation or money back.

Measure Fatigue Of Car Drivers

EVANSTON, Ill.—Psychologists at Northwestern University are running a series of tests to measure driver fatigue.

Using students as subjects, the psychology department will determine how long a man can stay behind the wheel of a car without getting tired.

The results of the experiments will help build a better car of the future, it is believed.

Dr. Robert H. Seashore said that in the car of today, "some subjects, in preliminary tests, were soon ready to relax behind the wheel."

HAD ONE FAULT

A young author sent a manuscript to an editor with a letter in which he stated, "The characters in this story are purely fictional and bear no resemblance to any person living or dead."

A few days later he received his manuscript with the penciled note, "That's what's wrong with it."

Ergami, a Norseman was probably the first European to reach the American continent in 936.

Adequate Nutrition Held Best Defence Against Tuberculosis

MONTREAL.—The best way to 1916, due to high prices offered on foreign markets, the home consumption of Danish milk produce dropped considerably. In 1917, tuberculosis mortality there rose 25 per cent above previous years. At the end of 1917 the blockade put an end to those exports, and in 1919 tuberculosis mortality fell to its previous level."

There was evidence, he said, that over consumption during the unproductive section of the year, he urged, that preservation should be done on the most scientific basis so as to destroy as little as possible of certain easily destroyed element necessary for good nutrition.

More Secrecy Urged For Super Weapon

CANBERRA.—Vital progress has been made in Australia along lines of research that could produce a super weapon.

The weapon is understood to be a guided missile capable of carrying an atom bomb an immense distance.

The British government is urging

more stringent secrecy requirements for scientists associated with the rocket range project in central Australia.

In proof of the effect of nutrition on tuberculosis, he cited the case of Denmark in the First Great War. "In



REFUSED LICENSE FOR NEW HOTEL. SO MOVE OLD ONE AT COST OF \$6,000 — Relaining liquor license "the hard way", is A. L. Normandier, owner of this hotel at Babel, Que. Provincial liquor board refused his license for new hotel he planned to build and ruled if he sold present building, license would have to go with it. So Normandier decided to move old one mile to new highway at cost of \$6,000.

FUNNY AND OTHERWISE

Centenarian: "Yup, I'm 100 years old, Bob, and I'm proud to say I ain't got an enemy on earth."

Reporter: "That is a very beautiful thought, sir."

Centenarian: "Yup. Last one died but a year ago."

"That young doctor is certainly a fast worker. He took her tonsils out. Then he took her appendix out. Now he's taking her out."

Bertie D'Gatz: "When old Goldbag married Fliss why did she say she was only 21?"

Sylvia: "Well, you see, she made a discount to cash."

A Negro injured in a motor accident, died, and the insurance adjuster called to investigate. "Did George Washington Johnson live here?" he asked the woman who came to the door.

"Yes," he replied, soiling. "May I see the remains?"

Drawing herself erect, the widow replied: "I'm de remains."

Visitor: "You don't mean to tell me that you have lived in this out-of-the-way place for over 30 years?"

Inhabitant: "I have."

Visitor: "But, really, I cannot see what you find to keep you busy."

Inhabitant: "Neither can I—but that's why I like it!"

He: "Say, who is that funny-looking fellow who drives your car and works around in the garden? He always follows me whenever I see me here."

She: "Oh, don't mind him. That's only father."

"I've been a good husband to you. I've been the same day in and out."

"No, day in and night out."

"Any kidnappers in Cripple Creek?" asked the travelling salesman.

"Two," answered Cactus Joe. "Where are they?"

"That's a secret. We're holding them for a ransom."

"Mummy, where did yesterday go?" a St. Catharines youngster pried.

Mummy was temporarily stuck for a reply, so then began: "Well, last night you went to bed, and when you woke up this morning it was today, and yesterday was gone."

"Well—if I hadn't gone to bed would it still be yesterday?"

"Sorry to put you to the trouble of fetching water specially for me," said an English tourist, who had ordered whisky in a Highland inn.

"Nae trouble at all," replied the host. "I always keep a drop on the premises in case of fire."

PIMPLES AND BLACKHEADS

Quickly helps to clear up these blemishes leaving skin soft and smooth. Proven over years.

Dr. Chase's Ointment

THE TILLERS



PLAN TO COMBAT RODENTS HAMPERED BY FOOD SHORTAGE

The proposal to send an "American expeditionary force" of cats to Europe poses more problems than meet the eye. The Old World could certainly use more cats. It has the "Help Wanted" sign out for a million of them to help combat the rats and mice which are devouring sorely-needed food.

The big catch is that a feline "A.E.F." would impose a fresh drain on Europe's available food supplies. Contrary to widespread belief, cats don't kill rodents for their daily rations. And there is no way to order cats after rats or mice when they are not in the mood.

Cats go after rodents purely for the sport of it. The approach has a lot in common with that of the big-game hunter. The cats proceed in their own individualistic way and in their own good time. It is quite understandable that they are picky eaters. The best are the well-fed cats, but well fed on a far more appealing diet than rodents would provide.

Cats have seen active military service. During World War I the British conscripted half a million. A small detachment was detailed to submarine testing service, and the remainder saw duty in frontline trenches.

Their sensitive noses detected poison gas before the humans became aware of it. They also helped to keep down the rats and mice in the soldiers' living quarters, and doubtless provided much-needed entertainment in leisure moments.

Provided the food problem can be overcome, a force of sturdy American cats could do much toward building up the depleted cat population of Europe.

4,211 British Wed German Girls

HEREFORD, Germany.—A total of 4,211 British personnel in Germany have married German girls up to the end of May, a control commission spokesman said recently. They included 311 control commission officials, 61 army office s and 3,839 men.

TURKEY ENTERTAINED AT CHRISTMAS DINNER

LONDON.—Lesley, a one-year-old turkey, sleeps on a sofa, drinks tea and coffee and goes for walks on a lead.

The Jeffries family of suburban Parley became so fond of her they hadn't the heart to eat her for Christmas. Instead, she took her place at the festive board, decked in a paper hat and red ribbon.

A woman's chances of surviving to old age are even better than a man's. More than three-fourths of the women over 65 will live to attain that age. The chances of 45 today have increased to 39 in 100 chances of living to 65 years, and the woman of 55 today has 36 in 100 chances of celebrating her 65th birthday.

"Currently," the life insurance company's statistician states, "white men who reach age 65 can expect to live an additional 12½ years, on the average. For white females there remain an average of 14½ years."

YOUNG INVENTOR

Guglielmo Marconi, famous Italian inventor and a rich man's son, discovered wireless telegraphy when he was only 21 years old, in 1895.

Canadians Urged To Take Polio Precaution

August And September Generally The Peak Months For This Disease

OTTAWA.—With the incidence of poliomyelitis already ahead of last year and the peak season for the dread disease approaching, the Department of National Health and Welfare in Ottawa is appealing to Canadians across the country to observe proper precautions.

Officials explained that experience has shown that polio runs in cycles of from four to six years, and moves eastward across Canada from the Pacific to the Atlantic. Last year there was a severe outbreak in British Columbia, accordingly, it is expected that, in the same pattern holds, the middle western provinces will see a greater incidence in the coming months than other parts of Canada, and the Province of Quebec is likely to remain relatively free of the disease for this year at least.

It was in 1946 that polio reached epidemic proportions in Quebec, with 1,612 cases reported. Last year the number for the province dropped to less than 150. The total for all Canada last year was 2,297.

Statistics for past years show that polio cases begin to spread in June and July and reach their highest numbers in August and September which are generally the peak months. Also, most cases occur in the five to 14 year age group.

More Precautions

While there is still a great deal to learn about polio and research work is going on continuously, experience has taught that there are a number of precautions that can be taken to help in avoiding the disease.

Among the approved suggestions to which National Health and Welfare officials drew attention today were:

Avoid contact with known cases of polio.

Remember that the active child is most susceptible if allowed to play to the point of fatigue.

Avoid physical fatigue and exhaustion.

Do not swim in polluted water.

Avoid swimming by staying too long in cold water.

Keep hands clean by washing before meals and after going to the toilet.

Keep garbage and waste covered, so as not to attract flies.

Protect food from exposure to flies and insects.

Wash fresh fruits and new vegetables before eating.

Stay away from persons with nose and throat infections, and avoid operations for removal of tonsils and adenoids during a polio epidemic season.

Remember that stomach flu, summer complaint; dysentery or any infection of the bowels, may predispose to a polio infection.

Be on the alert for symptoms. Any infection during a polio epidemic season should be viewed suspiciously until proven not polio.

Call your doctor or local health authorities if suspicious symptoms do occur, or when in doubt.

SMALL MACHINE CAN DETECT DEADLY GAS

CHICAGO.—Development of a small machine about the size of a portable radio that can detect tiny quantities of deadly carbon monoxide gas in the air was announced. The machine registers the amount of gas on a meter. It also has an electric warning system.

ROLL YOUR OWN BETTER CIGARETTES WITH

DAILY MAIL

CIGARETTE TOBACCO

—By Les Carroll

These foods have to be preserved for consumption during the unproductive section of the year, he urged, that preservation should be done on the most scientific basis so as to destroy as little as possible of certain easily destroyed element necessary for good nutrition.

More Secrecy Urged For Super Weapon

CANBERRA.—Vital progress has been made in Australia along lines of research that could produce a super weapon.

The weapon is understood to be a guided missile capable of carrying an atom bomb an immense distance.

The British government is urging

more stringent secrecy requirements for scientists associated with the rocket range project in central Australia.

There was evidence, he said, that

over a third of plenty like Canada, did not care for satisfactory

in many families. "To eat plenty is not enough, we need particularly a great variety of foods necessary to the physiological functions of the organism.

If we neglect these principles,

the body resistance will go down or

will disappear and allow tuberculosis to find place in the organ-

ism.

"Products from the country gar-

den or the orchard should as much

as possible be eaten in fresh condi-

tion or half-cooked, during summer

and fall. Raw fruits and vegetables

provide the vitamins necessary

for maintenance of good resistance.

The preserving process of light cooking lowers the vitamin content, but does not destroy them entirely. On the contrary, lengthy cooking, as in making jam, destroys them all."

In proof of the effect of nutrition

on tuberculosis, he cited the case of

Denmark in the First Great War. "In

FARMING IS THE BASIC INDUSTRY OF A NATION

The following is part of an article written by Harold M. Morris, M.A., a member of the Vocational Guidance Association of the Province of Quebec Psychological Association, which ran a series of columns described in the Montreal Star in the hope that high school girls and boys may be able to survey vocations in the world of work:

IN CANADA, farming has always been a basic industry. Over one-third of its total population derives its livelihood from the soil or live on a farm. There are over 1,500,000 farmers or farm workers living on over 700,000 farms. Farming today, whether measured by income, production or number of persons employed remains one of the most important, if not the most important, industries in Canada and the world.

The duties of the farmer vary a great deal depending upon the type of farming carried on, the size of the farm, the location, the weather and many other variable factors. A typical general farmer has some live-stock on a farm of from eighty to one hundred and twenty acres and raises a variety of crops. He plants, cultivates, ploughs and harvests several crops each year, varying his selection of crops as he thinks it will be most profitable for him from year to year. A general farmer also includes truck crops (vegetables), some fruit and nut trees and patches of berries among the things he raises. In addition his combination of crops may include anything that can be raised on a farm. To provide meat, milk and eggs for the family table, he usually keeps a few pigs, a cow or two, and a flock of hens. The general farmer also obtains most of the family's food from his own farm.

Butties in Detail

A few of the more specific duties which a farmer must do include: plough either with horses or tractor; decide on amount and kind of fertilizer to use; seed or plant crops; hoe roots and vegetables; cultivate; cut, rake, load and stack hay; control insect and plant diseases; cut and thresh grain; milk cows; rear calves; feed and care for livestock and take care of the many other things to be done on a farm. In addition, the farmer must be a business man since farming is a business today, and he must keep records of his expenses and income, manage his finances and plan in advance on the market for his product.

Farming is a hard job which requires brains as well as brawn. There is no such thing as a steady hours of work. Farming is a twenty-four hour, seven day a week job. Since the farmer is dealing with a variable product which is dependent upon such things as seasons, weathers and the whims of Mother Nature, he must be ready at any time of day or night to work in the fields or assist in the dairy.

Although many farms are now equipped with modern devices, there are still many in rural communities which lack the conveniences of running water, electricity, modern bathrooms and heating systems. Modern machinery has eliminated much of the heavier work on a farm, although not all farms have it. Many farmers however, still must muck jobs which require long hours of arduous labor. The work is varied from season to season and from day to day. Most work is out of doors, but many chores, particularly on a dairy farm, also require several hours of work indoors.

Qualifications Of A Farmer

Since farming requires physical soundness strength and endurance, food is a prime pre-requisite. A farmer must also have a knowledge of nature and the out-of-doors. This love must be a practical one, and not an artistic or poetic one. It must arise from an understanding of nature. The same holds true for the love of animals; it must be practical and not esthetic.

It is no longer true that just any-

THIS CURIOUS WORLD

By WILLIAM FERGUSON



THE LONG NECK OF THE FLAMINGO
GETS IT NAME BECAUSE OF ITS
RESEMBLANCE TO A PIECE OF
RARE AND JUICY BEEFSTEAK.



FLAMINGOS ARE ONLY RARE VISITORS TO THE U.S., BUT THEY ARE SEEN ON THE MAINLAND, TOO, LIVING IN THE FLORIDA AIRPORTS.

T.M. REG. U.S. PAT. OFF.

NEXT: Woman suffrage on Okinawa.



"MISS EUROPE"—"Miss Europe" is the title won by Jacqueline Donny, 20, a Paris model who represented her country as "Miss France" in the competition held recently at Chantilly-les-Bains, near Paris. Contestants from all over Europe competed.

one can operate a farm. A farmer must have average or above average mental ability. He must be able to grasp the practical problems of farm management. He must be able to learn new methods and changed methods of farming. Intelligent, need to farm successfully. Good judgment and practical business sense is also a must if he is to make practical plans for producing and marketing. He must be able to figure out where his profits lie and where his losses are incurred.

A person should not consider farming unless it is systematic, thorough and conscientious, for that very often spells the difference between a profit and loss. An informed person is needed for throughout the year scientific planning of time and labor is necessary, and accounts must be kept regularly. Thoroughness and conscientiousness is needed, for it is not sufficient to plant a garden; it must be cared for regularly, understood and handled with skillful workmanship.

Government officials have pointed out from experience with the Veterinarian's Land Act that the attitude of the farmer's wife to farming is a most important factor.

Farming provides the opportunity for a healthful outdoor life, away from the smoke and grime of the city, with plenty of fresh air. It is conducive to physical and moral health. The work is seldom monotonous as there is always a great variety of jobs to be done. It is interesting work especially if one likes to work with the soil and with animals. The personal and household expenses of the farmer are minimum inasmuch as most of the food and shelter is produced by him.

As a rule, the farmer's wife is occupied with city duties of the same income.

Farming also offers a definite security of employment; there is no danger of losing one's job or of being laid off for old age. Farmers have always lived the most independent of lives and are provided with the opportunity for stimulating experiences. Success is more certain in this occupation for the qualified industries worker than in many other types of work.

On the other hand though, the farmer is exposed to all kinds of weather, and to long hours of work and more days of work than most other types of work. A certain amount of capital is needed before one can embark on this career, and there is a minimum of social life, often he must work alone and late. Income is much more irregular than in other occupations, due to fluctuating climate, over production and sale of products. There is also the constant risk of crop failure, drought, animal diseases and changes in market prices. Those who work in agriculture will find a vacation will be far more difficult than in other occupations, as vacations are practically impossible and come very seldom.

What The Future May Hold

It is difficult to say how the farmer will fare in the future. Until just recently there has been a shortage of farms and farmers, and many ex-



SAYS EDUCATION FOR RESTAURANT HELP NECESSARY

Regulation plus education is essential if high standards of sanitation are to be maintained in all public eating places, it is stated by H. Cecil Rhodes in an article "Regulation plus Education equals Sanitation" in the current issue of Health, official magazine of the Health League of Canada.

The author, who is Director of the Health League's Division of Community Health Services, states that regulations are useful only if they are taken seriously by those concerned. Regulation alone had proved inadequate to combat the spread of disease in the restaurant industry.

As a rule, the restaurant operator is not fully up to date on the importance of good health. Farming also offers a definite security of employment; there is no danger of losing one's job or of being laid off for old age. Farmers have always lived the most independent of lives and are provided with the opportunity for stimulating experiences. Success is more certain in this occupation for the qualified industries worker than in many other types of work.

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What The Future May Hold

It is difficult to say how the farmer will fare in the future. Until just recently there has been a shortage of farms and farmers, and many ex-

perts have stated that there cannot be too many people training to become farmers. Lately there has been a "back to the farm" movement, and it is becoming increasingly difficult to obtain a productive farm. However, throughout the ages farming has offered opportunity, security and satisfaction to countless thousands. It is the earnest opinion of experts that it offers the same opportunity to qualified members of the present day generation.

—By E. S. C. E.

IT HAS BEEN DEMONSTRATED THAT man has weight.

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LOCAL NEWS

Mr. and Mrs. Peter Truch and family motored to Calgary last week.

Miss Pearl Knowles, of Vancouver, is the guest of Mr. and Mrs. Arthur Jones.

Mr. and Mrs. H. Jamieson, of Sentinel, are on vacation and are motoring through Calgary, Banff, Lake Louise and Edmonton.

Mr. and Mrs. A. Beveridge returned home at the week-end following two weeks vacation spent at the west coast.

Miss Viola Johnson, of the Post Office staff, started her vacation on Monday morning and is visiting friends at Cranbrook.

Mr. Gretton, of Washington, D.C. left for home at the week-end following a vacation spent here the guest of Mr. and Mrs. Wm. Antle.

New Shipment Of Linoleum

Inlaid On GREEN, RED and BROWN

CONGOLEUM and REXOLEUM SQUARES,
Sizes 9 x 10 $\frac{1}{2}$ - 9 x 12

LINOLEUM SCATTER MATS,
Size 18 x 30

Modern Electric

"Everything Electrical" Hardware and Furniture
R. A. Montalbetti, Prop. Phone 79, Coleman

Do You Realize.....What We Have In Stock?

A FULL SUPPLY OF TOOLS — For Carpenters, Mechanics, The Home Worker, Miners and Lumbermen

Also GARDEN TOOLS — Shovels, etc.

BAPCO PAINTS, SATIN-GLO ENAMELS
and VARNISHES.

CONNOR ELECTRIC WASHING MACHINES — The Best On The Market.

SIMMONS' BED SPRINGS AND MATTRESSES.
POTS · PANS · FURNITURE

JUST ARRIVED

Telescope Fishing Rods . . \$6.95 to \$9.50

Coleman Hardware and Furniture Co.
W. DUTIL, Manager Phone 68

Purnell Theatres'

ATTRACtIONS

Bellevue Theatre, Bellevue

Saturday and Monday, July 24 and 26

Phillip TERRY and Jacqueline WHITE in
"Seven Keys To Baldpate"

Mystery Roams In "Baldpate" Inn.

— ALSO —

"EXCLUSIVE FIGHT PICTURES"

Joe LOUIS vs Jersey Joe WALCOTT

Two Shows Each Night at 7.00 and 9.00

Tuesday and Wednesday, July 27 and 28

Claude RAINS and Joan CAULFIELD in

"The Unsuspected"

It's Murder With All The Trimmings!

Orpheum Theatre, Blairmore

Saturday and Monday, July 24 and 26

"Hal Roach Comedy Carnival"

The funniest thing that ever happened on the screen!

SATURDAY MATINEE at 2 p.m.

Tuesday and Wednesday, July 27 and 28

Phillip TERRY and Jacqueline WHITE in

"Seven Keys To Baldpate"

— ALSO —

Exclusive Fight Pictures

Joe LOUIS vs Joe WALCOTT

Two Shows Each Night at 7.00 and 9.00

Show Bus Leaves Coleman at 6.30 and 8.30 p.m.

SUNDAY, JULY 25th

Doors open at 12.01

Midnite Preview

Mr. Gerald McIsaac left on Friday for London, Ont. where he will visit relatives.

Mr. and Mrs. John Deak and daughter, of Lethbridge, visited Mr. and Mrs. Adam Morris last week.

Miss Mary Atkinson, R.N., of Victoria, arrived home on Monday and will spend a vacation with her parents, Mr. and Mrs. J. Atkinson.

Dr. and Mrs. E. J. Liesemer and their daughter plan to leave this week-end for Coeur d'Alene, Idaho, where they will spend their vacation.

Mr. and Mrs. W. S. Purvis left at the week-end for Vancouver where they will spend a vacation with the latter's parents, Mr. and Mrs. Jack Johnston.

Mr. and Mrs. Joe Emmerson left on Friday afternoon for two weeks vacation to be spent at Kamloops the guests of their son-in-law and daughter,

Miss Frances Jankulak and friend, Miss Nancy Park, of Cranbrook, were the week-end guests of the former's parents, Mr. and Mrs. John Jankulak.

Lynne Salvador, of Creston, is visiting her grandparents, Mr. and Mrs. J. Kinnear sr.

Mr. and Mrs. John McDonald and daughter left on Sunday morning by car to spend a vacation at the west coast and plan on travelling as far south as Los Angeles.

Mr. and Mrs. A. Dewar returned home following 2 weeks vacation at Cranbrook where they were guests of their son-in-law and daughter, Belle, at Calgary.

Mr. Tom Flynn has improved in health sufficiently to leave Hill Cross Hospital where he had been a patient. He is now convalescing with his daughter, Belle, at Calgary.

Mr. and Mrs. Ralph Grieve, Mr. and Mrs. Robert Coulter, of New Westminster, have returned to their west coast homes following four days visit last week with Mr. and Mrs. Wm. Antle.

Mrs. Annie MacLean and daughter are spending a vacation with relatives at MacLeod.

Mrs. E. Menord, of Plemondon, Alberta, is the guest of Mr. and Mrs. A. Dumont for a week.

Mr. and Mrs. Frank Jackson and daughter of White Haven, Cumberland, England, arrived in town three weeks ago and have taken up residence in East Coleman. Mr. Jackson formerly resided in Coleman and went back to England in 1937.

Mr. and Mrs. Peter Smith, in company with friends Mr. and Mrs. J. D. McQuire of Detroit, have returned from a short motor trip to the Calgary Stampede highway to Vancouver where they spent two weeks vacation.

ATTENTION HOUSEWIVES!

If you would like a first class used washing machine just call and see what we have on hand. It will pay you. SPECIAL OFFER on all used machines . . . purchase price of used washer allowed minus the purchase date. Button Appliance, Coleman, Matt's Shoe Store.

THURSDAY, JULY 22, 1948

Mrs. Madge LeRoy, of Penticton, was visiting her sisters, Mrs. R. E. Pattison and Mrs. Alwyn Hayson this week.

Mr. and Mrs. O. Smith have returned home from Kimberley where they were the guests of their daughter, Mrs. Sam Saenger and Mr. Saenger. They were accompanied home by one of their grand-daughters who will be their guest for several weeks.

NOW AVAILABLE on easy Monthly payments if desired. New Electric Maytag Washers \$143.50; New Engine Drive Maytag washer \$183.50. Trade-ins accepted. Hutton Appliance, Coleman. Rear of Matt's Shoe Store.

THEY'RE EVERYWHERE! More people buy and enjoy Maxwell House than any other brand of coffee in the world at *any price*. It's economical to buy the best in coffee!

Quality Goods

ASSOCIATED GROCERS LTD.



Phone 32 **J.M. ALLAN**

The Store of BETTER SERVICE

Preserve Raspberries and Cherries This Week

STRAWBERRY JAM, New Pack, Murray's Pure, 4 lb. tin	\$.10
CERTO, bottle	.29
Certo Crystals, 2 pkgs.	.25

We Have A Complete Stock of Fruit Jars

MUSHROOMS, Money's New, Pack, 10 oz. tin	.30
JIFFY PIE CRUST, Mother Jackson's, pkg.	.35
GRAPE JELLY, Empress Pure, 2 lb. jar	.55
BRAMBLE JELLY, Empress Pure, 2 lb. jar	.59
CRABAPPLE JELLY, Empress Pure, 2 lb. jar	.55
RED CURRANT JELLY, Empress Pure, 2 lb. jar	.63
PEAS, Goodness Me, Fancy New Pack, No. 2s, 20 oz. tin	.23
PEAS, Green Lake, Choice No. 5s, 3 tins	.55
CORN, Green Lake choice, Cream Style, tin	.19
NIBLETS, Green Giant Fancy, per tin	.25
Peas and Carrots Mixed, Broder's, 20 oz. tins, 2 tins	.33
MIXED VEGETABLES, Broder's, 20 oz. tins, 2 tins	.35
SALT, Plain or Iodized, McMurray's, pkg.	.10
PURE PEPPER, Black, $\frac{1}{2}$ lb. pkg.	.40
PURE PEPPER, White, $\frac{1}{2}$ lb. pkg.	.75
PREM, Always good, 12 oz. tin	.39
CHICKEN, Burns' Boneless, 7 oz. tin	.55
TURKEY, Burns' Boneless, 7 oz. tin	.59
GINGER BREAD MIX, Ogilvie's, 16 oz. pkg.	.32
GINGER BREAD MIX, Tibest, 14 oz. pkg.	.29
PRUNES, Extra Large, Santa Clara, 2 lb. pkg.	.43
LUX TOILET SOAP, 3 bars	.27
LIFEBOUY SOAP, 3 bars	.27

ROGER'S SYRUP, 5 lb. tin .69 2 lb. tin .30

BAKING CUPS, Box of 100 .15

PUREX TOILET ROLLS, 3 large rolls .35

WAZ PAPER, for the buckets, Heavy quality, 100 ft. roll .29

PAPER TABLE NAPKINS, White, Box of 70 .19

PAPER HAND TOWELS, Jiffy, 2 rolls .35

STRAWBERRIES, Aylmer's Fancy, 20 oz. tin .45

STRAWBERRIES, Aylmer's Choice, 20 oz. tin .43

PEACHES, Pride of Okanagan Choice, 20 oz. tin .31

PEACHES, Royal City, choice, Sliced, 20 oz. tin .32

RED PLUMS, Royal City, Choice, 20 oz. tin .20

PEARS, Lynn Valley Std., 20 oz. tins .35

PEARS, Aylmer's choice, 20 oz. tin .38

APRICOTS, Royal City, Choice, 20 oz. tin .37

CHERRIES, Aylmer's Fancy, 20 oz. tin .40

PINEAPPLE JUICE, Libby's, 20 oz. tin .25 48 oz. tin .59

V8 VEGETABLE JUICE, 20 oz. tin .20

TOMATO JUICE, Heinz fancy, 20 oz. tins, 2 tins .35

TOMATO JUICE, Clark's Fancy, gallon tin .65

SAUER KRAUT, Libby's Fancy, 28 oz. tin .25

PUMPKIN, Broder's best, 28 oz. tin .15

BRAN SHORTS

GLACE CHERRIES, Woodland's, 6 oz. cello pkg. .30

FRUIT MIX, for cakes, Woodland's, 8 oz. pkg. .25

PEEL, Cut Mixed, Woodland's 8 oz. pkg. .25

CURRENTS, finest recleaned, 1 lb. cello pkg. .29

COCONUT, fine, unsweetened, $\frac{1}{2}$ lb. pkg. .35 1 lb. pkg. .65

WALNUTS, Light Rices, $\frac{1}{2}$ lb. cello pkg. .52

SHELLED ALMONDS, $\frac{1}{2}$ lb. cello pkg. .37

Woodbury's Facial soap, bar .10 PALMOLIVE Soap, 3 bars .27

JELLO or JELLO PUDDINGS, All Flavors, 3 pkgs. .29

STRAWBERRY JAM, New Pack, Murray's Pure, 2 lb. tin .65

MEMBA SEALS, Per pkg. .10

Sherriff's Pudding Powders, Vanilla, Butterscotch, Chocolate or Carmel, 2 pkgs. .23

MUSHROOM SOUP, Clark's Special, 3 tins .25

COFFEE, Fort Garry, Yellow Label, 1 lb. pkg. .49

EAMON'S NECTARS, All Flavors, 12 oz. bottle .35

TUXEDO NECTARS, All Flavors, 16 oz. bottle .45

MONSERAT LIME JUICE, Pints .45 Quarts .75

LEMON JUICE, California Unsweetened, two 6 oz. tins .23

Orange & Grapefruit Juice, Blended, Pasco, two 20 oz. tins .33

ORANGE JUICE, Full-O-Gold Sweetened, two 20 oz. tins .35

APPLE JUICE, Sun-Rype, Two 20 oz. tins .29

RAISINS, Fancy California Seedless, 1 lb. cello pkg. .25

RAISINS, California, Seeded, 15 oz. pkg. .29

BLEACHED RAISINS, Fancy California, 1 lb. cello pkg. .28

GLACE CHERRIES, Woodland's, 6 oz. cello pkg. .30

FRUIT MIX, for cakes, Woodland's, 8 oz. pkg. .25

PEEL, Cut Mixed, Woodland's 8 oz. pkg. .25

CURRENTS, finest recleaned, 1 lb. cello pkg. .29

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